



Scallion Thai'd Chiang Mai Cabbage Wraps

Yields: 32P, 8C, 80F

Ingredient List:

- 2.5 pounds ground turkey
- 2 Granny Smith apples, peeled and shredded
- White section of 2 bunches of scallions, thinly sliced
- 6 stalks celery, small dice
- 2 tablespoons fresh ginger, minced plus 6 slices fresh ginger
- 4 tablespoons fish sauce (3 for the meat mixture and 1 for braising liquid)
- 1 teaspoon black pepper, freshly ground
- 1 teaspoon kosher salt
- 2 cans coconut milk (15 oz.)
- 4 lime leaves, torn
- 2 stalks lemongrass bashed to release flavor and cut into 3" sections
- 2 Thai chiles, cut in half lengthwise
- 10 large cabbage leaves, blanched and shocked
- 2 bunches worth of green sections of scallions, blanched and shocked
- One handful each, fresh mint, basil and cilantro.
- Drizzle of honey

Preparation Instructions:

1. Combine turkey, apples, celery, scallions, minced ginger, 3 tablespoons fish sauce, kosher salt, and black pepper in a large mixing bowl and mix well.
2. Lay out a cabbage leaf and place approximately 6 oz. of meat mixture in the center. Fold cabbage over, tuck in ends and roll up.
3. Place a blanched green scallion portion on the cutting board and spread it out. Place cabbage roll in the center, wrap with scallion and tie in a double knot. Repeat the process with remaining meat mixture, cabbage and scallions placing each wrap in the crock of your slow cooker as you go.
4. Top with coconut milk, ginger slices, lemongrass, lime leaves, 1 tablespoon fish sauce, and Thai chiles.
5. Cook on high for 6 hours.
6. Remove wraps and portion out into 16 ounce containers. Fold fresh herbs into the braising liquid and distribute into the containers with the wraps. Finish with a drizzle of honey.
7. Share with your friends and enjoy!

“Keep It Paleo!”

